



1.Refractory stone

2.Max 400°C

3.Fast baking

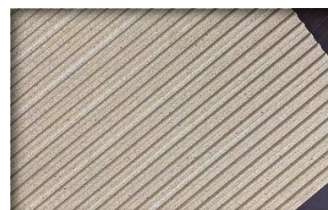
4.Multi-cooking



Special high-temperature resistant stone with groove design, Temperature uniformity, Strong heat storage, Maximum 400 Celsius can be reached, Fast preheating and temperature-returning, More suitable for pizza baking

Standard Features

- 1 Special high-temperature resistant stone with groove design, Temperature uniformity, Fast preheating and temperature-returning, Fast production, Strong heat storage, Continuous baking and stable production



- 2 Maximum 400 Celsius can be reached, be suitable for pizza baking



- 3 Independent control system for double layer, accurately controlling the internal temperature of the oven is easy to operate



- 4 Convenient ventilation



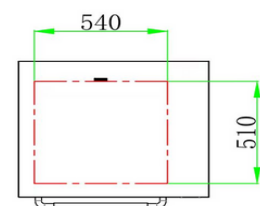
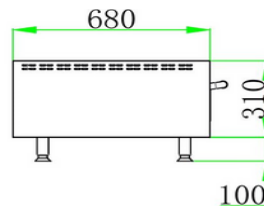
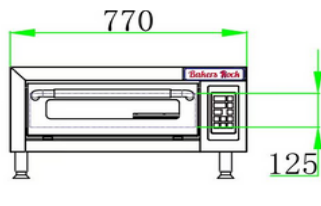
- 5 Countertop deck oven



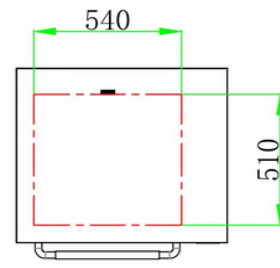
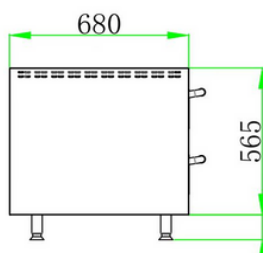
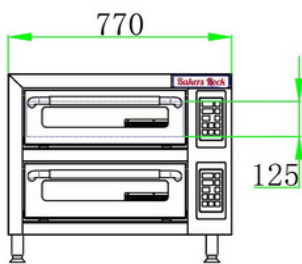
Item	Model	DO-1	DO-2	DO-2L
OverallSize(W*D*H)		770*680*310(mm)(included foot 410H)	770*680*565(mm)(included foot 665H)	1145*1050*770 (mm)
InnerSize(W*D*H)		540*510*125 (mm)		710*710*145 (mm)
Range of Temp		0-400 °C		
Upper Tube range of Temp		0-400 °C		
Down Tube Range of Tem		0-400 °C		
Rated Power		3.9 KW	7.8 KW	10.8KW
Rated Electric Current		16.8A(each layer)		17A
Rated Voltage		220V/50Hz		380V/50Hz
N.W		72kg	125kg	240kg
Warranty		one year		
Suitable For		cafe,bar shop,bakery store,dessert shop		

TYPE	VOLTAGE	PHASE	FREQUENCY	RATED HEAT INPUT	AMPERAGE				SUPPLY	BREAKERS
					L1	L2	L3	N		
DO-1	220V	1	50/60 Hz	3.9kW	0.0	-	-	0.0	2 pole 3 wire (L+ N+G)	As per local code
DO-2	380V	3	50/60 Hz	7.8kW	9.1	16.4	9.1	9.1-16.4	4 pole 5 wire (3L+N+ G)	As per local code
DO-2L	220V	3	50/60 Hz	10.8kW	0.0	0.0	0.0	-	3 pole 4 wire (3L+ G)	As per local code
	208V	3	50/60 Hz		0.0	0.0	0.0	-	3 pole 4 wire (3L+ G)	As per local code
	380V	3	50/60 Hz		16.4	16.4	16.4	8.2-16.4	4 pole 5 wire (3L+N+ G)	As per local code

DO-1



DO-2



DO-2L

